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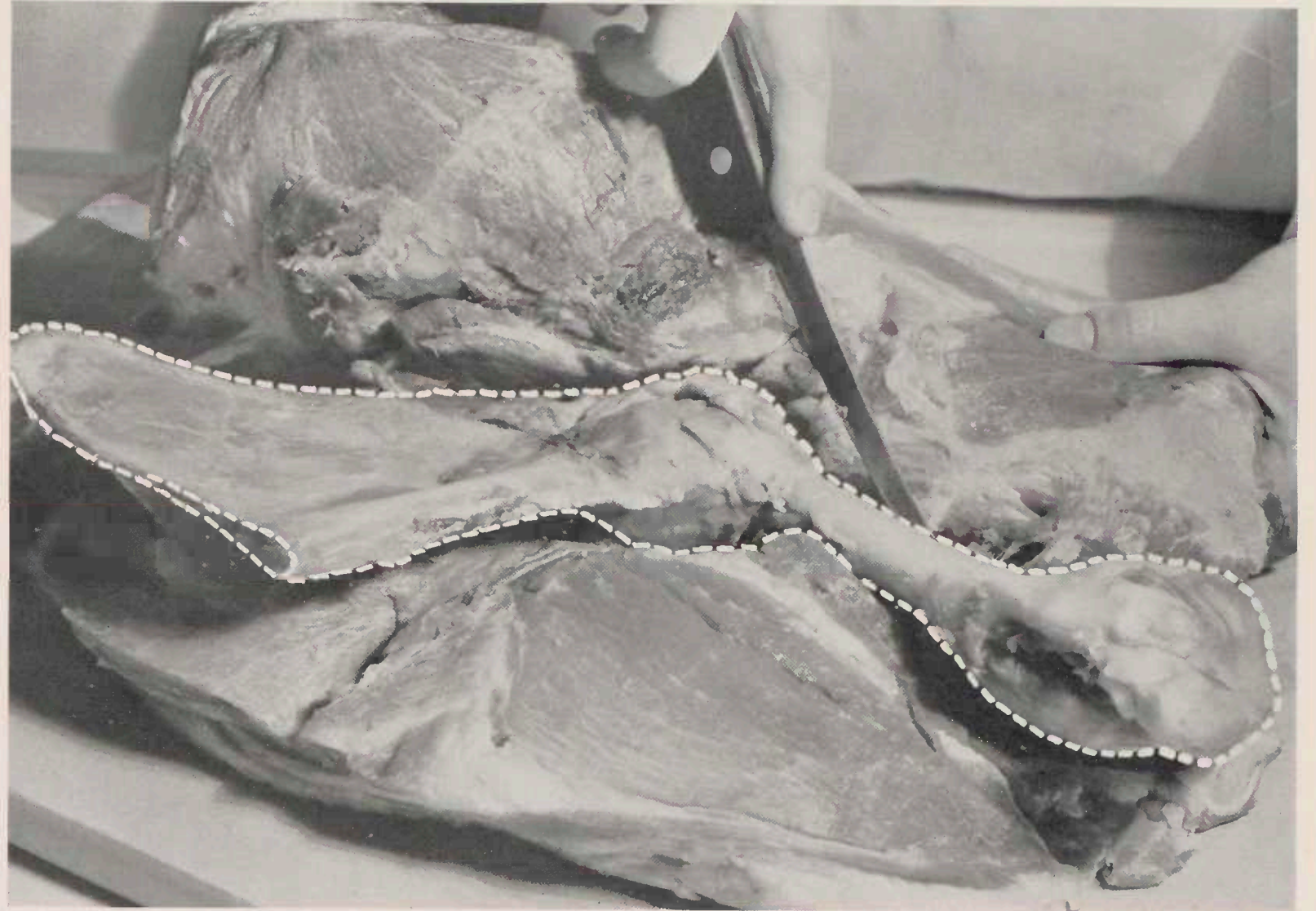
Stuffing low-priced tender roasts

BREAST OF LAMB

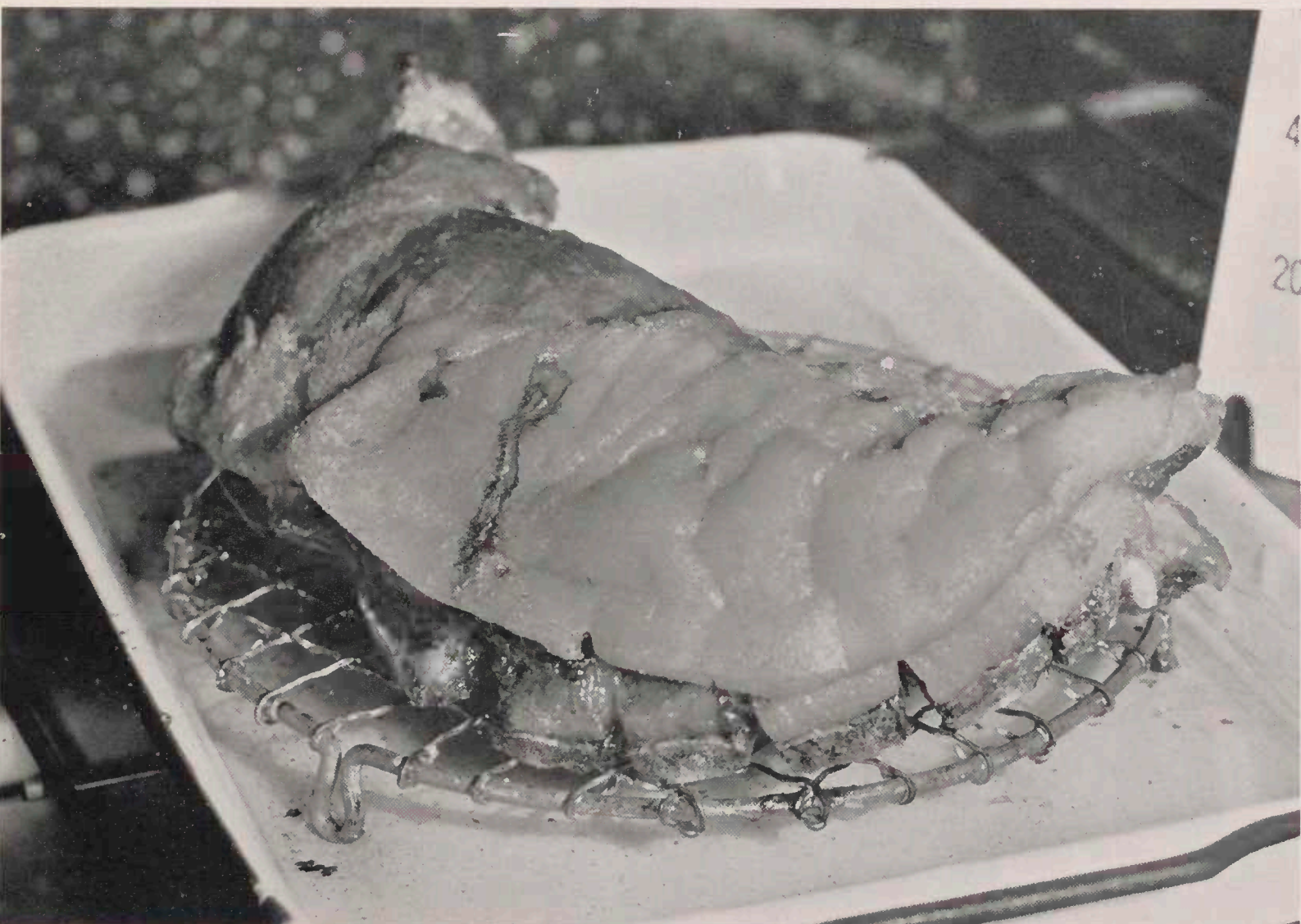


Lamb breast and the materials for forcemeat stuffing

CURED SHOULDER OF PORK



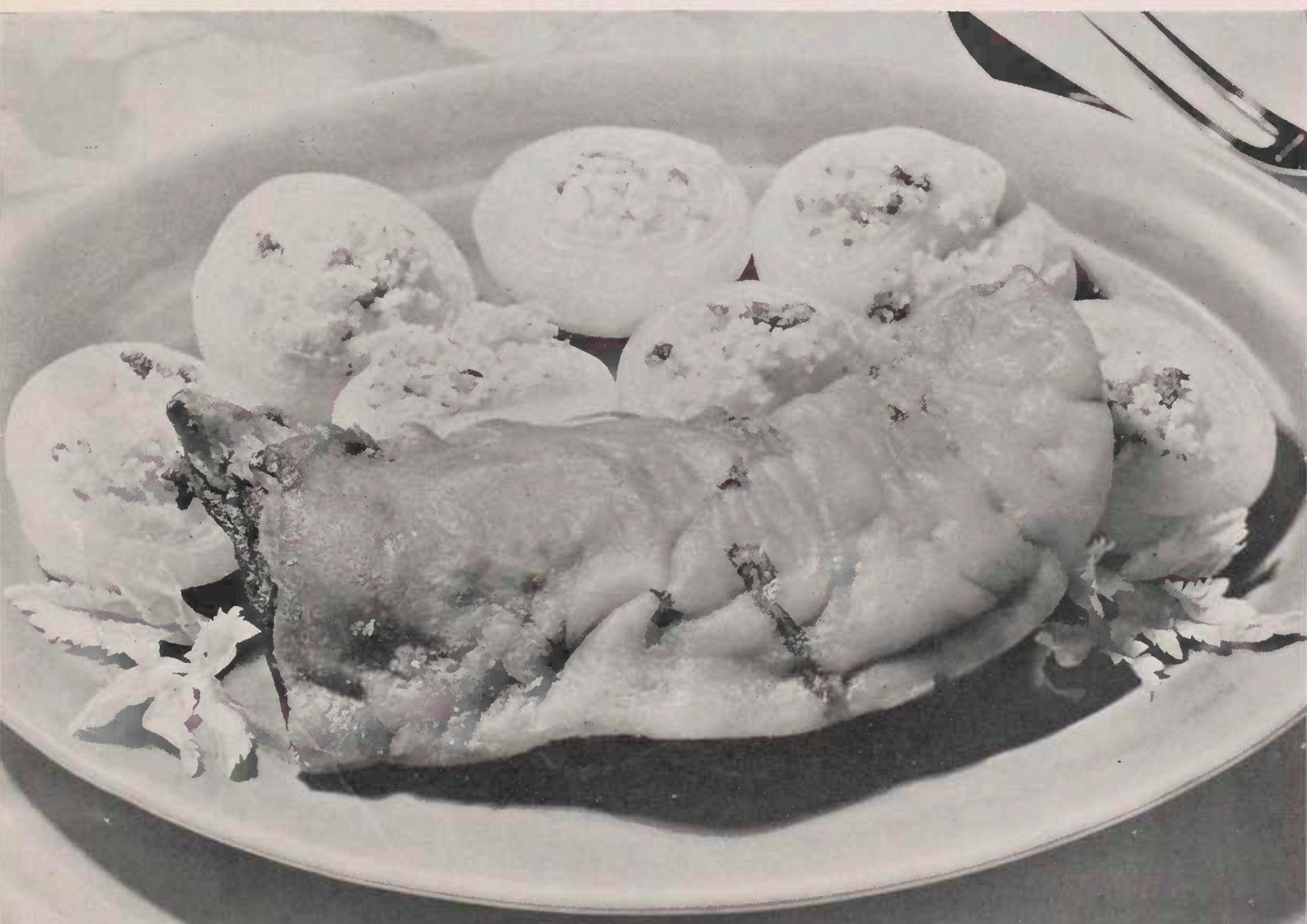
Bone the shoulder, then soak overnight



Open pan, with rack, and no water



Fill with raisin stuffing and bake slowly (275° to 300° F.)



Stuffed lamb breast and onions



A boned roast is easy to carve

For other good stuffed roasts try lamb shoulder, fresh ham
and pork shoulder, and spareribs